



# CITY OF HOUSTON

Department of Health & Human Services  
Consumer Health Services Bureau  
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## The following deficiencies were noted on the attached plans and specifications:

	Two sets of properly prepared plans and specifications are required. Plans must be drawn to scale and must include a floor plan, plumbing diagram, finish schedule and equipment details.
	Plans as submitted are not of sufficient detail to complete the review process.
	Include a finish schedule for the floors, walls and ceilings including material, finish and color.
	Provide information on material and finish used for food preparation surfaces, counters and cabinets.
	The business name must be permanently affixed on two sides of the unit with lettering no less than 3 inches in height. Indicate business name and owner/operator on plans.
	Provide a covered garbage container of at least 20 gallons capacity attached to the unit for patron use.
	All walls and ceilings must be smooth, easily cleanable and light in color with no exposed utility lines, piping, conduits or wiring. Add as a note on plans.
	Include a diagram of the plumbing system including all tanks, pumps, fixtures and piping. Hot and cold running water under pressure is required.
	What size and type of material is used for the water supply piping?
	The <u>minimum</u> size of the fresh water tank is 30 gallons for a 2-compartment sink and 40 gallons for a 3-compartment sink.
	Provide a hand sink separate from the 2 or 3 compartment sink.
	Each compartment of the two or three compartment sink must be at least 15"X15"X12" deep. Sinks must be free of difficult-to-clean internal corners and crevices. Add as a note on plans.
	The fresh water tank must be constructed of a food grade material. (NSF or equal) If the fresh water tank is designed with an access port for inspection and cleaning, the port opening must be in the top of the tank and flanged upwards at least ½ inch and the cover assembly must be provided with a gasket, a device for securing the cover in place and be flanged to overlap the tank opening.
	Show the location of a water pump with a pressure switch installed in the water supply system. Gravity systems are not acceptable. Air pressurized water systems must include a food grade on board air pump.
	If located within the food preparation area, the water heater must be enclosed in an accessible cabinet or other smooth easily cleanable structure.
	If located within the food preparation area, the fresh water tank must be enclosed in an accessible cabinet or other smooth easily cleanable structure.
	Show the location of fresh water inlet on the unit. The fresh water inlet must be 3/4 inch in diameter or less. The fresh water inlet must be protected from contamination and be of a size and type that will prevent its use for any other purpose. ( <b>exterior to unit</b> ) The water tank must be sloped to an outlet that allows complete drainage of the tank. The water tank vent, if provided, must terminate in a downward direction and be provided with a protective filter or screened if the termination is in an interior space.
	What is the wastewater tank constructed of?
	What size and type of material is used for the wastewater drain and vent piping?
	Provide an atmospheric vent to the outside from the top of the wastewater tank.
	Provide "P" traps at sink drains. "S" type traps are not acceptable.
	The wastewater tank must be sloped to the drain. The wastewater tank must be capable of being completely drained during servicing. The drain outlet must be larger than any other piping in the waste system.
	The wastewater tank must be at least 35 gallons or 115% of the capacity of the fresh water tank whichever is greater. The waste tank must be permanently installed.
	How will electricity be provided? (generator or plug-in at site)
	Show lighting on floor plan. Lighting must be shielded to protect against breakage.
	A vent hood with removable filters and mechanical ventilation to the outside is required over any grille, stove, range or fryer. Ventilation must be adequate for the equipment being vented and normally will meet specifications for a Type II, stainless steel, commercial vent hood.
	Any horizontal or difficult to clean space above the vent hood must be closed in.
	All openings to the outside, including serving openings and entrance doors must be screened or kept closed. Screening must be at least 16 mesh/inch
	<b>NOTE: Approval of plans does not constitute approval of the unit. Inspection of the unit is required for final approval.</b>

